

Tapas

Gambas al Ajillo

Sautéed shrimp in olive oil, garlic & chili flakes \$23

Pan con Tomate

Rustic bread with ripe tomato, garlic & olive oil drizzle \$12

Calamares a la Romana

Lightly fried calamari with lemon & aioli \$20

Striploin a la Parrilla

Grilled 8oz AAA striploin steak with chimichurri & roasted potatoes \$40

Chef's Note:

Our tapas are designed for sharing — best enjoyed with friends, wine, and conversation. ¡Salud!

Try our Moscow Mule !

A crisp and refreshing classic made with premium vodka, spicy ginger beer, and a squeeze of fresh lime, served in a chilled copper mug. Perfectly balanced with a zesty kick and smooth finish — the ideal cocktail \$13 (1.5oz)



Apps & Bites

Chicken Tacos (3)

Grilled Chicken Breast, Shredded Lettuce, Pico de Gallo, Cilantro, Shredded Cheese, Fresh Lime, Corn Tortillas. \$16

Shrimp Tacos (3)

Grilled Argentinean Red Shrimp, Green Onions, Baja Slaw, Cotija Cheese, Ahi Crema, Green Goddess. \$18

Montreal Poutine

Served with La Belle Province Cheese Curds and Traditional Quebec Gravy. \$14

Truffle Fries

French Fries with Truffle Aioli. \$13

Chicken Wings 1 lb

Choice of Dry Cajun Rub, Caesar Dressing Drizzle (Gar Par) Ace of Spades Mild BBQ Sauce, or Franks Red Hot. \$16

Battered Mozzarella Cheese Sticks

6 pieces served with Medium Spicy Tomato Sauce. \$13

Vegetarian Spring Rolls

Served with Plum Sauce. \$12

Italian Tomato Bruschetta

Roma Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Buffalo Mozzarella Cheese, Aged Balsamic Reduction. \$14

SIDES

Yukon Gold & Sweet Potato Mashed \$4

French Fries \$5

Cajun Fries \$5

Caesar Salad \$5

House Salad \$5

Pilaf Rice \$4

Little Greek Potatoes \$8

